# Japanese tofu, bok choy and miso noodle soup

## Ingredients

- 2 x 200g packets Obento udon noodles
- 1/3 cup yellow miso paste
- 1 small bunch baby pak choy, trimmed
- 2 x 200g packets Japanese-style teriyaki tofu, cut into 1cm cubes
- 100g button mushrooms, sliced
- 2 green onions, thinly sliced diagonally

## Equipment

- knives
- chopping boards
- measuring cups & spoons
- large saucepan

## What to do

1. Place noodles in a heatproof bowl. Cover with boiling water. Stand for 1 to 2 minutes or until tender. Using a fork, separate noodles. Drain.

2. Combine miso and 6 cups cold water in a large saucepan over medium-high heat. Cook, stirring, for 2 minutes or until paste has dissolved. Cover. Bring to the boil. Separate bok choy leaves and stems. Thinly slice stems. Cut leaves in half.

3. Add bok choy leaves and stems, tofu and mushroom to miso mixture. Cook for 2 minutes or until leaves have just wilted. Divide noodles between bowls. Ladle over miso mixture. Top with onion. Serve.